



GUIDELINES FOR TEMPORARY FOOD SERVICE ESTABLISHMENTS 2014

Application

Submit completed application with fees to the local health department office at least 14 days before event begins. No applications will be accepted 1-2 days prior to the event without supervisor approval.

Late Fee (see application)

Late fees will be charged for applications received 3-5 days before the event, and issuance of the temporary permit will be subject to the approval of the Health Officer.

Food Worker Cards

At least one person with a valid [Food Worker Card](#) must be present during all times of operation.

Menu

Keep the menu simple. Cook to order as much as possible. Some menu items may not be appropriate for a temporary food booth. Check with your local Health Department Office if you have questions.

Food Preparation

All food preparation must be done in a licensed, permitted facility. Food preparation in a booth is limited to cooking and portioning. Home preparation of foods is allowed only by community, non-profit organizations when such items are not considered to be potentially hazardous. No cutting up of raw meat or fish will be allowed.

Temperature Control

Keep potentially hazardous foods out of the danger zone.

Cold Holding - Cold holding of potentially hazardous foods must be below 41° F.

Hot Holding - Hot holding of cooked potentially hazardous foods must be at or above 135° F.

Cooling - No cooling of potentially hazardous food is allowed in the booth. **Do not** use leftovers. Leftovers **must** be discarded.

Reheating - Potentially hazardous foods must be reheated to 165° F within 60 minutes.

Thermometers

A thermometer must be available and used to check internal food temperatures. Thin foods such as hamburgers need to be measured with a digital thermometer that is tip sensitive. Thermometers are also needed in all refrigerators.

Booth Rules

Only food service workers are allowed in the booth. No outsiders should be present. Do not smoke or eat in the booth.

Mobile Vehicles

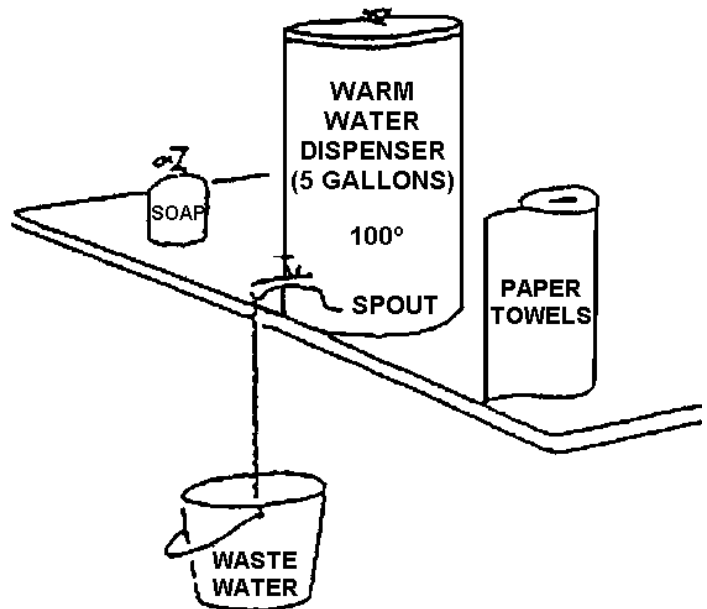
All mobile vehicles must contact Labor & Industry at 360-902-4959 to insure your vehicle meets their guidelines.

Illness

No person who is sick, vomiting, has diarrhea or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.

Hand Washing

Hand washing must be available in each booth. A minimum of a 5 gallon insulated container with a continuous-flow spigot of warm running water at 100° F to 120° F must be provided. A bucket for wastewater, pump soap and paper towels must be set up and available at all times. **Use it often!**

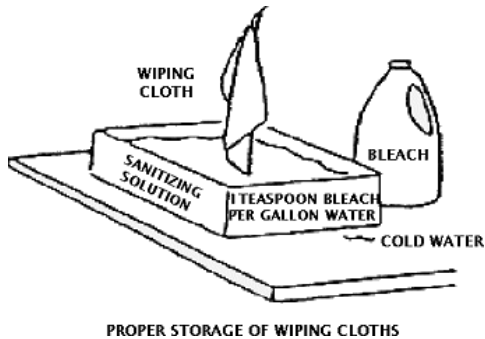


Wiping Cloths

Wiping cloths used for cleaning food spills or wiping work surfaces, equipment, etc. must be kept in a clean, sanitary condition, moistened with an approved sanitizing solution (EPA certified with labeling instructions for food service) between uses.

Recipe for Sanitizing Rinse Solution:

1 tsp. bleach per gallon of cool, clean water.



Utensils

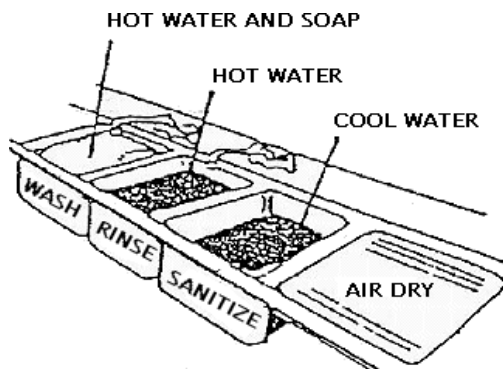
Only single service articles for use by consumers are allowed (unless adequate dishwashing facilities are provided at the event).

Utensil Cleaning

Access to utensil cleaning facilities must be provided within 200 feet. A 3-compartment sink with hot and cold running water under pressure (or a commercial dishwasher) to wash, rinse and sanitize utensils is required when:

- a. Equipment or utensils are reused on site; or
- b. Event is 2 or more days in operation.

Exceptions are subject to the approval of the Health Officer.



DISTRICT HEALTH CENTERS

DOWNTOWN

401 - 5th Avenue, 11th Floor
Seattle, WA 98104
(206) 263-9566

EASTGATE

14350 S.E. Eastgate Way
Bellevue, WA 98007
(206) 296-4632

Wastewater

All wastewater from booth (sanitizing solutions, hand wash wastewater, etc.), must be disposed of in a sanitary sewer. Access to a utility sink shall be provided when necessary for high volume wastewater disposal. Events on septic systems must have Health Department approval.

Restrooms

Toilet facilities must be provided and accessible at all times of operation for use by food service workers. Facilities must include hand sink with hot and cold running water.

Booth Construction

Construct booths to minimize:

- a. Public access
- b. Dust
- c. Mud
- d. Overhead contamination

Grills

Separate grills and other cooking devices from public access by using ropes or other approved methods (minimum of a 3 foot separation).

Additional Requirements

The Health Officer may impose additional requirements to protect against health hazards related to the operation of the temporary food service establishment and may:

- a. Limit preparation steps; or
- b. Prohibit some menu items.

20. We only approve your application for a temporary food service establishment from the Seattle-King County Department of Public Health. Other permits and inspections may be required by other agencies. Operating this establishment without these permits and inspections may result in legal action by the appropriate agencies.

Questions

Please call your local Environmental Health Office (listed below) for further information.